



Cuttlefish Ink Extract (Black Color)

Cat. No. NPGM-ZD032

Lot. No. (See product label)

Product Name	Cuttlefish Ink Extract (Black Color)
Common Name	Cuttlefish Ink Extract (Black Color)
Synonyms	Cuttlefish Ink Extract (Black Color)
Description	Cuttlefish ink has high nutritional value. It can be used as a condiment and has a certain medicinal value. In addition, it can also color food. It is a pure natural source and made into cuttlefish ink powder. It has a small fishy smell and is easy to disperse in water. It is convenient to use , It can be used as a condiment and can color food at the same time. It has a wide application range, good light and heat stability, and the application effect is black.
Source	Cuttlefish Ink
Storage	Store in a cool, dry and sealed place
Application	It can be used to make black pasta, meat sausages, baked goods, cooking, etc. The recommended dosage is 2~4%;

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY

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